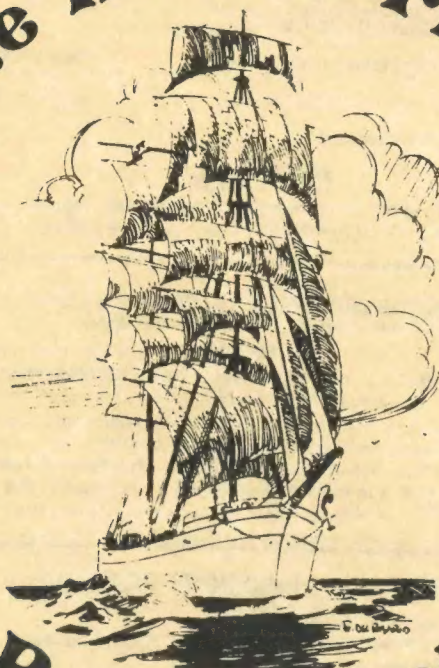


The Harbor Front



Restaurant

AT THE WHARF • LAHAINA, MAUI, HAWAII

PHONE (808) 667-7822



Chef de Cuisine
Maitre Rotisseurs
Wolfgang Schumann

DINNE

Served from

APPETIZERS

1/2 doz Escargots "Bourguignonne"	5.95
Giant Shrimp Cocktail "St. Clair"	5.95
Fresh Blue Point Oysters (when available)	Market Price
Sashimi (served with traditional hot sauce)	5.95
Fresh Mushrooms Sauteed	3.95

ENTREES

These entrees include homemade Chicken Noodle Soup, or House Salad, fresh vegetables, fresh bread and butter.

ASK FOR OUR FRESH CATCH OF THE DAY

Daily selected from our local Fisherman

Market Price

MAHI MAHI, ONO, AHI, OPAKAPAKA, EHU, ONAGA OR ULUA

Choice of preparations:

BROILED to perfection and served with sauce tartar

SAUTEED in wine and lemon butter

OLD LAHAINA, topped with Kiwi fruit and a delicious wine sauce

BAKED, topped with fresh mushrooms and a sumptuous shallot cream sauce

FOR THE SEAFOOD FRIEND

Stuffed Filet of Sole "Bora Bora"	15.95
filled with crabmeat, shrimps and fresh fish, topped with dill sauce and Sauce Hollandaise served with rice.	
Broiled Mahi Mahi	11.50
served with sauce tartar, rice	
Clams	12.95
on a bed of homemade pasta, wine and garlic sauce.	
Seafood Crepes	10.95
a combination of shrimps, crabmeat and fresh fish in delicate crepes, topped with dill sauce and Sauce Hollandaise served with rice.	
Fisherman's Platter "Captain Cook"	14.95
an array of breaded calamari, shrimps, scallops and fresh fish, deep fried served with french fries	
Breaded Shrimp Platter	13.95
deep fried served with french fries	
Fish and Chips	8.95
Mahi Mahi dipped in a tempura batter deep fried, served with french fries.	

CHICKEN SAUTEED

Chicken Curry "Bombay"	10.25
served with Mango Chutney and Rice	
Chicken Breast "Picata"	10.95
tender chicken in lemon wine sauce served with Rice	
Chicken Livers	10.95
sauteed with Maui Onions, fresh Mushrooms in a Burgundy sauce	

Children's Portions Available, ask your waiter.

Water served by Request Only.

\$5.00 Minimum Per Person

Gratuuity not included.

Sales Tax will be added to all Food and Beverage

We gladly accept Visa, MasterCard, American Express & Diners Club

Sorry, no personal checks!

R MENU

pm to 10 pm

SALADS

- Iceberg Lettuce** 2.75
with shredded carrots, fresh mushrooms and cherry tomatoes
house or bleu cheese dressing
- Caesar Salad** per person 2.50
prepared at your table for 2 or more
- Bay Shrimp Salad** 8.95
it's an appetizer or meal

SOUPS

- Homemade Chicken Noodle Soup** 2.50
- Baked French Onion Soup** 3.50

A LA CARTE

THE CHEF'S SUGGESTIONS

- Giant Scampi "Provencale"** 15.95
sauteed Prawns with garlic butter, fresh mushrooms, tomatoes
and lemon juice served with homemade pasta
- Boullabaise "South Pacific"** 19.95
with clams, shrimps, lobster and fresh fish in a delicious broth
seasoned with saffron and anisette
- Fresh Scallops** 16.95
tender and succulent, sauteed with fresh shallots, mushrooms,
in a delicate wine sauce topped with sauce Hollandaise
- Veal Chasseur** 17.95
sauteed veal with fresh mushrooms in a Marsala wine sauce
overbaked with cheese, served with pasta

Live Maine Lobster
select your own from our Lobster Tank
Market Price

SPECIALTIES PREPARED AT YOUR TABLE

- Lobster "Orly",** flamed with Pernod (our own creation) 20.95
- Filet Steak "Diane" Flambe** 16.95
tender filets with sauteed shallots and mushrooms
in a light mustard sauce
- Peppersteak Flambe** 16.95
New York cut with fresh ground pepper and mustard
flamed with cognac

FROM THE BROILER

- Lobster Tail** 19.95
served with drawn butter and rice
- Choice New York Steak "Vienna Style"** 14.95
topped with sauteed onions served with potatoes
- Filet Mignon** 16.95
tender Filet steak wrapped in bacon topped with sauce Bearnaise

With your dinner we recommend our House Wine by Almaden

CHABLIS ROSE BURGUNDY

by the Glass 1.95 ½ Carafe 4.50 1 full Carafe 7.95

or try our Piesporter Michelsberg from Germany

by the Glass 2.75 ½ Carafe 5.50 1 full Carafe 10.25

Ask your Waiter for our extensive Wine List

DESSERTS

Fresh Fruit Of The Day fresh strawberries or raspberries if available	Market Price
French Vanilla Ice Cream	1.95
Mousse Aux Chocolate with Kahlua	2.75
Homemade Strawberry Cheesecake	2.95
Cherries Jubilee Flambe for two	per person 4.25
Bananas Foster Flambe for two	per person 4.25
Fresh Strawberry Flambe for two	per person 4.95

By Preorder Only, we will prepare for you

Crepe Suzette "Francaise"
or our famous
Grand Marnier Souffle

COFFEE DRINKS

Cappuccino Royale (Coffee, Chocolate, Brandy)	3.75
Jamaican Coffee (Tia Maria, Dark Rum)	3.95
Irish Coffee (Irish Whiskey)	3.95
Keoke Coffee (Kahlua, Brandy)	3.95
Cafe Grand Marnier	4.25

Above are all topped with fresh whipped cream

House Coffee, Darjeeling Tea, Milk	1.00
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COGNACS

Hennessy Extra	Hennessy XO	Martell Cordon Bleu
Martell Cordon Noir	Napoleon Bras D'or	Courvoisier VSOP
Remy Martin Vsop		Martell Louis XIII

Fine Cigar Assortment Available